

FOREIGN PLANT REVIEW FORM

REVIEW DATE

05/07/2000

ESTABLISHMENT NO. AND NAME

Est. 003
Maof Limited

CITY
Beer Tuvia

COUNTRY
ISRAEL

NAME OF REVIEWER
Dr. Faizur R. Choudry

NAME OF FOREIGN OFFICIAL
Dr. Eliezer Nili, Director & Dr. Michael Hirik

EVALUATION

☐ Acceptable

☒ Acceptable/
Re-review

☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 M	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 M	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 ()		
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 ()		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	05/07/2000	Est. 003 Maof Limited	Beer Tuvia
			COUNTRY
			ISRAEL
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Faizur R. Choudry	Dr. Eliezer Nili, Director & Dr. Michael Hirik		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

19. a. A product wrapping machine that was ready for use but not in use, in the packaging room, was observed with dried fat, meat and flaking paint. GOI officials took corrective actions immediately.
- b. Seams at the junctions of boning tables, stands, and numerous edible product container in the boning room, were not sealed completely.
21. A build-up of dust, debris and feathers was observed on the floor, and covings on the walls and floor junctions were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials ordered corrective actions immediately and proposed preventive measures to GOI inspection officials.
27. Turkey carcasses were found with grease and rail dust in the boning room. Carcasses were not effectively trimmed for defects at the pre-boning trim station. Establishment officials took corrective actions immediately.
28. a. Turkey carcasses were contacting the work platform and employees' boots at the turkey transfer station in the cut-up room. Establishment officials took corrective actions immediately and proposed modification to prevent recurrence.
- b. Edible product was contacting contaminated racks through the perforated bottoms of plastic containers in the boning room and coolers. Establishment officials proposed preventive measures to GOI inspection officials.
43. Edible and inedible product containers were not identified in the boning and slaughter rooms. Establishment officials proposed corrective and preventive measures to GOI officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05/16/2000	ESTABLISHMENT NO. AND NAME Est. 0005 Milouof		CITY Ashrat COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 M	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment
Pest --no evidence	07 U	Operational sanitation		35 M	Processing records
Pest control program	08 M	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 M	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 M	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 ()	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 ()	

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NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

5. A sanitizer was not maintained at the required temperature in the chicken cut-up room. Establishment officials took corrective action immediately.
- 7, 8. a. Neither establishment personnel nor GOI inspection officials had adequate knowledge of or control over the use of insecticides and rodenticides by the contracted pesticide company "Lenglive Eitan Sanitation and Pesticide Control, Limited".
b. Gaps at the bottom and sides of door openings to the outside at the junction of walls and ceilings were not sealed properly in the shipping room and the entrance to employees' locker room to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective and preventive measures to GOI officials.
17. Dripping condensate, from overhead refrigeration units, ducts, and ceilings that were not cleaned/sanitized daily, was falling onto exposed edible product, and packaged boxes of meat in the coolers, cut-up room, packaging room, shipping room, and slaughter room. Neither establishment personnel nor GOI inspection officials took corrective actions.
18. Overhead beams and supports between the freezer and shipping rooms, ceilings in the mechanical deboning room, and electrical cables in the cut-up and packaging rooms were observed with accumulations of dust, dirt, extraneous material, and flaking paint.
19. In the product packaging and mechanical deboning rooms, conveyor belts were found with grease and deep cuts, and were extensively deteriorated; racks used for un-packaged and packaged product were observed with dried fat, meat, and extraneous material.
20. a. All chutes for edible product between cut-up and packaging rooms did not have smooth surfaces and were cracked.
b. Packaging material was stored underneath steps and was not protected to prevent any fallout.
c. A buildup of dust and debris was observed at the entrance to the carton conveyor chutes in the dry storage room.
28. a. Water was leaking from an overhead pipe onto a chicken rack at the hock cutter station. Establishment officials corrected immediately.
b. A carton conveyor passing over exposed product areas in the cut-up and packaging rooms, was not protected to prevent any fallout onto the product underneath.
- 34, 35. The daily pre-operational and operational SSOPs records did not reflect the actual sanitary conditions observed in the establishment.
43. Edible and inedible product containers were not identified in the slaughter and cut-up room. Establishment officials ordered immediate correction.
80. Because of product gross contamination, failure of a single standard for daily pre-operational and operational SSOPs/equivalent programs and procedures, and inadequate control over pest control programs, the sanitation status of this establishment is not equivalent to that required in the U.S. program. All the above discrepancies were discussed with Dr. Eliezer Nili, Director, Control of Animal Products and Dr. Karol Vigvari, Area Supervisor, Northern District, and they agreed to remove Establishment 5 from the list of establishments eligible to export poultry and poultry products to the United States, effective May 16, 2000.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05/08/2000	ESTABLISHMENT NO. AND NAME Est. 009 Of Hagalil Limited		CITY Kiryat Shmona COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
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Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 M	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
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Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 M	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 05/08//2000	ESTABLISHMENT NO. AND NAME Est. 009 Of Hagalil Limited	CITY Kiryat Shmona COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17. Dripping condensate from ceilings that were not cleaned/sanitized daily was falling onto product in the boning room. Establishment officials were prompt in taking corrective actions and proposed preventive measures to GOI inspection officials.

7/21. a. A buildup of dust and debris was observed on the floor and some packaging materials were stored on the floor in the dry storage room and gaps at the bottom of door were not protected to prevent the entrance of rodents and other vermin in the dry storage room.

b. There was no door to separate the slaughter room from the product receiving and water pump room to prevent the entrance of rodents and other vermin. (No evidence of rodents and other vermin was observed in the slaughter and boning rooms). Establishment officials proposed preventive measures to GOI inspection officials.

28. Cleaned edible product containers were passing through dirty plastic strip curtains from the container washing room to the boning room. Establishment officials corrected immediately.

43. Edible and inedible product containers were not identified in the slaughter and boning rooms.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05/15/2000	ESTABLISHMENT NO. AND NAME Est. 0019 Soglowek (Shlomi) Limited		CITY Shlomi COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 M	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 M	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	05/15/2000	Est. 0019 Soglowek (Shlomi) Limited	Shlomi
			COUNTRY
			ISRAEL
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Faizur R. Choudry	Dr. Eliezer Nili & Dr. Karol Vigvari		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

7. Gaps at the bottoms of door in the product slipping room, were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials ordered immediate correction.

17. Condensate from ceilings that were not cleaned/sanitized daily was dripping in the chicken cut-up room and cooler. No product was underneath at the time of the audit. Establishment officials proposed preventive measures to prevent recurrence to GOI inspection officials.

21. A buildup of dust and debris was observed at the entrance to the carton conveyor chutes in the dry storage area. Establishment officials ordered immediate correction.

27. Several turkey carcasses were found with grease contamination in the boning room. Establishment officials took corrective actions immediately.

28. a. Turkey carcasses were contacting a contaminated hose at the eviscerating line in the slaughter room.

b. A cleaning rod for the turkey thoracic cavity was contacting the contaminated trough during rinsing prior to reuse.

Establishment officials corrected both deficiencies immediately.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		05/14/2000	Est. 0052 Hod Lavan Limited		Beit Herut
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. Faizur R. Choudry		Dr. Eliezer Nikli & Dr. Karol Vigvari		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
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Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 M	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 M	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 ()	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 A	

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			COUNTRY
			ISRAEL
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Faizur R. Choudry	Dr. Eliezer Nikli & Dr. Karol Vigvari		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17. Dripping condensate from overhead refrigeration units and ceilings that were not cleaned/sanitized daily was falling onto packaged meat boxes and edible product containers covered with plastic in the defrosting and packaging rooms. Establishment officials ordered immediate correction and proposed preventive measures to prevent recurrence to GOI inspection officials.

20. Dripping water from a rusty ice machine frame that was not cleaned/sanitized daily was falling into the ice container. Establishment officials ordered immediate correction and proposed preventive measures to prevent recurrence to GOI inspection officials.

28. An establishment employee was not washing his hands before handling edible product after using dirty equipment to open a grinding machine. Establishment officials corrected immediately.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		05/15/2000	Est. 104 Yehiam Meat Products		Kibbutz Yehiam
NAME OF REVIEWER Dr. Faizur R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		COUNTRY ISRAEL	
		EVALUATION		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 05/15/2000	ESTABLISHMENT NO. AND NAME Est. 104 Yehiam Meat Products	CITY Kibbutz Yehiam
			COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17. Dripping condensate from overhead refrigeration units, and ceilings that were not cleaned/sanitized daily in two coolers, was falling onto packaged meat product. Establishment officials ordered immediate correction and proposed corrective measures to prevent recurrence to GOI inspection officials.

20. Processed product packaging machines were too close to an open drain with running water, with a potential for splash contamination from drain water. Establishment officials proposed preventive measures to GOI inspection officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		05/09/2000	Est. 0108 Of Tov - Meat Industry		Beit Shean
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. Faizur R. Choudry		Dr. Eliczer Nili & Dr. Karol Vigvari		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 05/09/2000	ESTABLISHMENT NO. AND NAME Est. 0108 Of Tov - Meat Industry	CITY Beit Shean
			COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili & Dr. Karol Vigvari		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

43. Edible and inedible product containers were not identified in the processing room. Establishment officials ordered immediate correction and proposed preventive measures to GOI inspection officials.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		05/11/2000	Est. 186 Sea-Chef		Kibbutz
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. Faizur R. Choudry		Dr. Eliezer Nili & Dr. Karol Vigvari		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 N	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
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Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	05/11/2000	ESTABLISHMENT NO. AND NAME Est. 186 Sea-Chef	CITY Kibbutz COUNTRY ISRAEL
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Eliczer Nili & Dr. Karol Vigvari		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Retest <input type="checkbox"/> Unacceptable
COMMENTS:			